

L13 ANSWER 1 OF 9 , FSTA COPYRIGHT 1999 IFIS
 AN 89(09):H0142 FSTA FS FSTA
 TI Use of acidification, low temperature, and sorbates for storage of
 orange juice.
 AU Li, Z.; Alli, I.; Kermasha, S.
 CS Dep. of Food Sci. & Agric. Chem., Macdonald Coll., McGill Univ., Ste. Anne
 de Bellevue, Que. H9X 1C0, Canada
 SO Journal of Food Science, (1989) 54 (3) 674-678, 15 ref.
 ISSN: 0022-1147.
 DT Journal
 LA English
 AB Effects of acidification, and combinations of acidification, low temp. and
 sorbates, on storage of orange juice were
 investigated. Acidification of orange juice to pH 2.0
 and pH 2.5, followed by storage at 5.degree. C, markedly reduced total
 plate count and yeast + mould population during 12 wk storage. Use of
 0.03% sorbic acid or potassium sorbate in combination
 with acidification at pH 2.5 preserved orange juice
 stored at 10.degree. C for 10 wk; vitamin C degradation was, however,
 enhanced by the presence of sorbates. Relatively high concn. of vitamin C
 were present in orange juice containing high levels of
 microorganisms. (IFT)
 CC H (Alcoholic and Non-Alcoholic Beverages)
 IT Storage cold; orange juices, storage stability of
 IT Stability; orange juices, storage stability of
 IT pH; orange juices, acidification and storage stability
 of
 IT Temperature; orange juices, temp. and storage
 stability of
 IT Sorbic acid; orange juices, sorbates and storage
 stability of
 IT Ascorbic acid; orange juices, ascorbic acid in stored
 IT Orange juices; storage stability of orange
 juices
 IT Orange juices; ascorbic acid in stored orange
 juices
 IT Citrus juices
 IT Fruit juices
 IT Vitamins

12 ANSWER 2 OF 2 CAPLUS COPYRIGHT 1999 ACS

AN 1987:561426 CAPLUS

DN 107:161426

TI **Toothpastes** containing granules which change flavor and taste during tooth-brushing

IN Sato, Hisashi; Taki, Yukio

PA Sunstar, Inc., Japan

SO Jpn. Kokai Tokkyo Koho, 6 pp.

CODEN: JKXXAF

DT Patent

LA Japanese

IC ICM A61K007-16

CC 62-7 (Essential Oils and Cosmetics)

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	JP 62116506	A2	19870528	JP 85-257352	19851115
	JP 05058404	B4	19930826		

AB **Toothpastes** contain granules of cyclodextrin inclusion compds. in which flavoring materials are coated with a mixt. of shellac, fatty acid glyceryl esters, and fillers [10:(0.1-4.0):(10-30) by wt.]. The av. granule diam. is .ltoreq.0.7 mm. These pastes, when used, change their taste and flavor as the teeth are brushed and the granules are degraded. The time elapsed for degrading the granules and changing the taste corresponds to adequate tooth-brushing time. Thus, a flavor was prepd.

by mixing menthol 40, peppermint oil 40, carvone 5, anethole 7, orange oil 3, lemon oil 2, clove oil 1, benzyl alc. 0.1, Et amyl ketone 0.9, Et butyrate 0.1, and linalyl caproate 0.9% by wt. This flavor 2.34 and .beta.-cyclodextrin 23.4 parts by wt. were added to 150 parts by vol.

H2O, stirred 24 h and filtered. The solid material was collected, dried, mixed with corn starch 49.41 and hydroxypropyl cellulose 1.6 parts, and made into granules, which were coated with a mixt. of shellac 7.5, glyceryl monostearate 0.75, and corn starch 15.0 parts by

wt. (av. diam. 0.3-0.59 mm). These granules were mixed with toothpaste base at a ratio of 10 to 1. The time required to alter the flavor during tooth-brushing was 110 s.

ST **toothpaste** flavor change brushing time; cyclodextrin flavorant complex coated **toothpaste**

IT Shellac

Glycerides, biological studies

RL: BIOL (Biological study)

(flavor granules coated by, for **toothpaste**)

IT Dentifrices

(flavoring granules-contg., coated, adequate brushing time in relation to)

IT 12619-70-4D, Cyclodextrin, inclusion compds. with flavoring materials

RL: BIOL (Biological study)

(coated, for **toothpaste**)

TI **Toothpastes** containing granules which change flavor and taste during tooth-brushing

AB **Toothpastes** contain granules of cyclodextrin inclusion compds. in which flavoring materials are coated with a mixt. of shellac, fatty acid glyceryl. . . flavor 2.34 and .beta.-cyclodextrin 23.4 parts by wt. were added to 150 parts by vol. H2O, stirred 24 h and filtered . The solid material was collected, dried, mixed with corn starch 49.41

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IT Shellac
Glycerides, biological studies
RL: BIOL (Biological study)
(flavor granules coated by, for **toothpaste**)

IT 12619-70-4D, Cyclodextrin, inclusion compds. with flavoring materials
RL: BIOL (Biological study)
(coated, for **toothpaste**)